

Plated Full-Service Dinner Menu

Below you will find our seasonal menus, which our chefs created to highlight seasonal ingredients and dishes they are passionate about sharing with you. Please use this as a guide, or let us create the perfect custom menu for your occasion.

All full-service dinners include a chef's selection gourmet cheese board for guests to enjoy before dinner, along with fresh bread and butter presented on the table.

APPETIZERS

- Seared Heart of Palm "Scallops"** Corn, Okra, Tomato, Roasted Pepper Romesco
Corzetti Stampati Jumbo Lump Crab, Blistered Cherry Tomato, Walnut Pesto, Shaved Parmesan
Ricotta Herb Gnudi English Peas, Leek, Charred Corn, Corn Cream
Crispy Shrimp Wontons Tamarind-Ginger Sauce, Pea Shoots
Sesame Seared Tuna Bok Choy and Peppadew Slaw, Wasabi Cream, Rice Crisps
Crispy Pork Belly Grilled Peaches, Chile Sorghum Glaze, Crispy Tobacco Onions

SOUPS

- Summer Corn Soup** Butter Poached Lobster, Wild Mushroom
Creamy Spring Onion Soup Crispy Pancetta, Creme Fraiche
Chilled Gazpacho Cucumber and Roasted Tomatillo, Cilantro-Labeh

SALADS

- Heirloom Tomato Salad** Fresh Burrata, Frisée Lettuce, Shaved Raw Beets,
Crushed Pistachio Vinaigrette
Fresh Strawberry Salad Red Leaf Lettuce, Spiced Pecans, Bruléed Goat Cheese Medallions,
Caramelized Strawberry Vinaigrette
Charred Sourdough Panzanella English Cucumber, Shaved Radish, Tomato, Sunflower Sprouts,
Buttermilk Herb Dressing
Chile Spiced Watermelon Salad Arugula, Toasted Pine Nuts, Kalamata Olives, Feta, Torn Mint, Olive Oil
& Lime Dressing

ATLANTA

PERSONAL CHEF SERVICE

ENTREES

- Garganelli Pasta** Shaved Asparagus, Maitake Mushrooms, Cippolini, English Pea Ragù, Parmesan
Cornmeal Dusted GA Trout Sweet Corn Succotash, Smashed Potatoes, Fines Herb Butter
Pan Seared Salmon Ancient Grains, Roasted Baby Carrots, Herbed Crème Fraîche, Sunflower Seeds
Roasted Statler Chicken Summer Vegetable Risotto, Charred Spring Onion, Lemon-Thyme Jus
Petit Filet Summer Ratatouille, Pommes Purée, Roasted Red Pepper Coulis, Crispy Shallots
Sumac Rubbed Lamb Chops Grilled Artichoke, Smashed Marble Potatoes, White Bean Purée,
Mint Gremolata
Herb Marinated Pork Tenderloin Leek & Mushroom Polenta Cake, Roasted Asparagus, Caramelized
Onion Jus

DESSERTS

- Lavender Creme Brulee** Lemon Sablés Cookie, Blueberries
Orange Olive Oil Cake Powdered Sugar, Candied Orange
Flourless Chocolate Terrine Peanut Butter Caramel, Bourbon Cream, Toasted Peanuts
Pineapple Upside Down Cake Caramelized Rum Sauce, Luxardo Cherries,
Toasted Coconut
Matcha Cake White Chocolate & Strawberry Mousse, Black Sesame Tuile, Yuzu-Macerated Strawberries

Because we are cooking in your kitchen at home where space may be limited, we ask that all guests please enjoy the same item for each course.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

See next page for Pricing & Service Details

ATLANTA



PERSONAL CHEF SERVICE

Full Service Dinner Party Pricing

Dinner for Two:

Three course:	\$450 + groceries
Four course:	\$495 + groceries
Five course:	\$540 + groceries
Additional guests up to seven (per person):	\$105/3 course, \$130/4 course

Dinner for Eight or More:

Three course per guest	\$135 + groceries
Additional courses per guest:	\$30 per course
Additional menu variation per guest:	\$20 per course
Two pre-dinner hors d'oeuvres per guest (45 min.):	\$25 per guest
Client provided dessert plating charge:	\$8 per guest
Additional server for coursed wine pairings:	\$240 per server

Production Charge:

15% of service fee

Estimated Grocery Cost:

\$35-\$55 per guest

SERVICE COST Includes shopping, cooking, service, and clean up.

FOOD/GROCERY COST Food cost listed above is an estimate only, and will vary depending on the chosen menu. Client is responsible for all food costs for the event, and will be provided with copies of receipts. We typically shop at Publix, Kroger, or Whole Foods, and we maintain a priority on quality and freshness. If you would like premium cuts of meat from Buckhead Butcher, we will gladly pass along our industry discount to you.

PRODUCTION CHARGE Covers custom-titled, printed menus for the table, plate rentals (if requested, for up to 16 guests), votive candles, bread & butter, cheese board preparation, and menu consultation and customization with a dedicated event planner. These additional services are not included for our Fixed Menu Dinner Parties.

KITCHEN & EQUIPMENT Clients must have a working kitchen with a stove, oven, fridge, basic pots and pans, tables and chairs for all guests, and all table-service items (silverware, water & wine glasses, and plates (if larger than 16 guests)).

BEVERAGES *All alcohol and beverages will be provided by the client.* APCS chefs will be available to pour and refill water and wine glasses during the dinner. For coursed wine pairings, additional server(s) will be necessary. A bartender is strongly recommended for full beverage service before and during your dinner (we are happy to provide referrals).

PAYMENT 50% payment of the service cost is required to reserve your dinner date. Any remaining service cost, as well as the entire cost of the groceries, is due on the first business day following your dinner. Deposit may be made via credit card and card info will be securely stored for final payment. (Dinners at hotels or rentals must be approved and full payment made in advance).

TRAVEL FEE Travel to locations outside the Perimeter or below I-20 will be calculated based on the standard IRS mileage rates of round-trip travel to and from our licensed catering kitchen (3795 Presidential Dr., Atlanta, GA 30340) for each chef or staff member traveling to your location. Availability to travel outside the Perimeter will vary based on schedules and location and may not be able to be accommodated. Hotel valet or parking fees will be charged as incurred.

GRATUITY If you feel your chef(s) went above and beyond to provide excellent service, feel free to tip them directly, or as a part of your final payment. Typical gratuity is suggested as 20% of the service fee.